



WHITE MOUNTAIN ICING*

Stir until well blended $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup white corn syrup, 2 *tbsp.* water. Boil rapidly until mixture spins 6 to 8-in. thread or 242° . When mixture begins to boil, start beating 2 egg whites. Beat until stiff enough to hold a peak. Pour hot syrup slowly in thin steady stream into beaten egg whites, beating constantly with beater until mixture stands in peaks. Blend in $\frac{1}{2}$ *tsp.* vanilla.

Maraschino Party Cake

(See *Baking Tips Above*)

- | | | |
|----------|---|---|
| Sift | } | 2 $\frac{1}{4}$ cups sifted SOFTASILK |
| together | | 1 $\frac{1}{3}$ cups sugar |
| into | | 3 <i>tsp.</i> double-action baking powder |
| bowl . | | 1 <i>tsp.</i> salt |
| Add . . | } | * $\frac{1}{2}$ cup high grade shortening |
| | | $\frac{1}{4}$ cup maraschino cherry juice (from 5-oz. bottle) |
| | | 16 maraschino cherries (cut in eighths) |
| | | $\frac{1}{2}$ cup milk |

Beat vigorously with spoon for 2 min. by clock (about 150 strokes per min.). *Or* mix with electric mixer on *medium* speed for 2 min.

Add . . . $\frac{1}{2}$ to $\frac{2}{3}$ cup unbeaten egg whites (4 large)

Beat 2 more min.

Fold in . . $\frac{1}{2}$ cup chopped nuts

Pour batter into prepared pans. **Pan Size:** 2 round layers, 8-in. diameter, 1 $\frac{1}{4}$ -in. deep (or 9-in. diameter, 1 $\frac{1}{2}$ -in. deep), *or* oblong pan, 9x13x2-in. **Temperature:** 350° (mod. oven). **Bake:** 30 to 35 min. Cool. Frost with White Mountain Icing.